



## LANGHE D.O.C. ROSATO IL ROSA

**A fresh wine with seductive Belvedere rose hues and ancient rose scents.**

<b>Grape variety</b>	Cabernet Sauvignon, Merlot and Barbera
<b>Production area</b>	Roddi
<b>Height</b>	200 m a.s.l.
<b>Exposure</b>	South, South-East and South-West
<b>Soil</b>	Limestone/clay
<b>Yield per hectare</b>	8.000 Kg/Ha of grapes
<b>Plants per hectare</b>	4.000
<b>Growing system</b>	Guyot
<b>Ageing</b>	Steel tanks

**Winemaking:** this wine is the result of a blend of Barbera and international grapes grown in vineyards located in the municipality of Roddi. The harvested grapes are fermented at a temperature of 15-18 °C.

**Ageing:** at the end of fermentation, which lasts ten days, the wine remains on its fine lees until bottling. Only stainless steel vessels are used to maintain freshness and authenticity of aromas.

**Tasting notes:** delicate in colour, evoking the Belvedere variety of roses, it has the freshness of a white wine in the mouth, with marked acidity and a finish reminiscent of wild strawberries, immediately evident on the nose.

**Serving temperature:** between 10 and 13 °C.

**Pairing:** aperitifs, raw fish, summer salads and white meat.

**Storage:** keep the bottle horizontal, in a cool and ventilated room, protected from direct light and vibrations.

